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### *CHICKEN CURRY BOMBAY Recipe*

#### Ingredients:

1/4 cup butter  
2 cups cooked and cubed chicken  
1 medium onion, minced  
1 to 1/2 tblsp curry powder  
1/4 cup chutney  
1/4 cup sherry  
2 avocados, halved, seeded and peeled  
Crumbled bacon  
Peanuts or toasted coconut, optional Bombay sauce

#### Instructions:

Melt butter in a medium frying pan. Saute chicken and onion until lightly browned. Add curry powder; continue to saute. Stir in chutney and sherry. Pour Bombay Sauce into chicken mixture and place over low heat to warm through. Spoon into each avocado half. Garnish with bacon, peanuts or coconut and serve.

#### Bombay Sauce:

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2 tblsp butter  
2 tblsp flour  
1/2 tsp each pepper and paprika  
1/4 tsp salt  
3/4 cup milk  
1 cup shredded mild Cheddar cheese

Melt butter in saucepan; add flour, pepper, paprika and salt and mix well. Whisk in milk until smooth and cook over low heat until thick and bubbly. Stir in cheese.

*Courtesy of arielle@taronga.com (Stephanie da Silva)*

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